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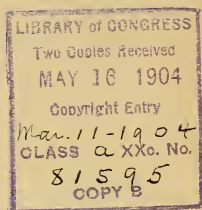
One Hundred and One BEVERAGES

COMPILED BY
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PUBLISHERS, SAN FRANCISCO



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The Tomoyé Press
San Francisco

CLASSIFICATION

ICED

SUMMER

MIXED

HOT

SHERBETS

PUNCHES

CORDIALS

FRUIT

I C E D



● COBBLER ●

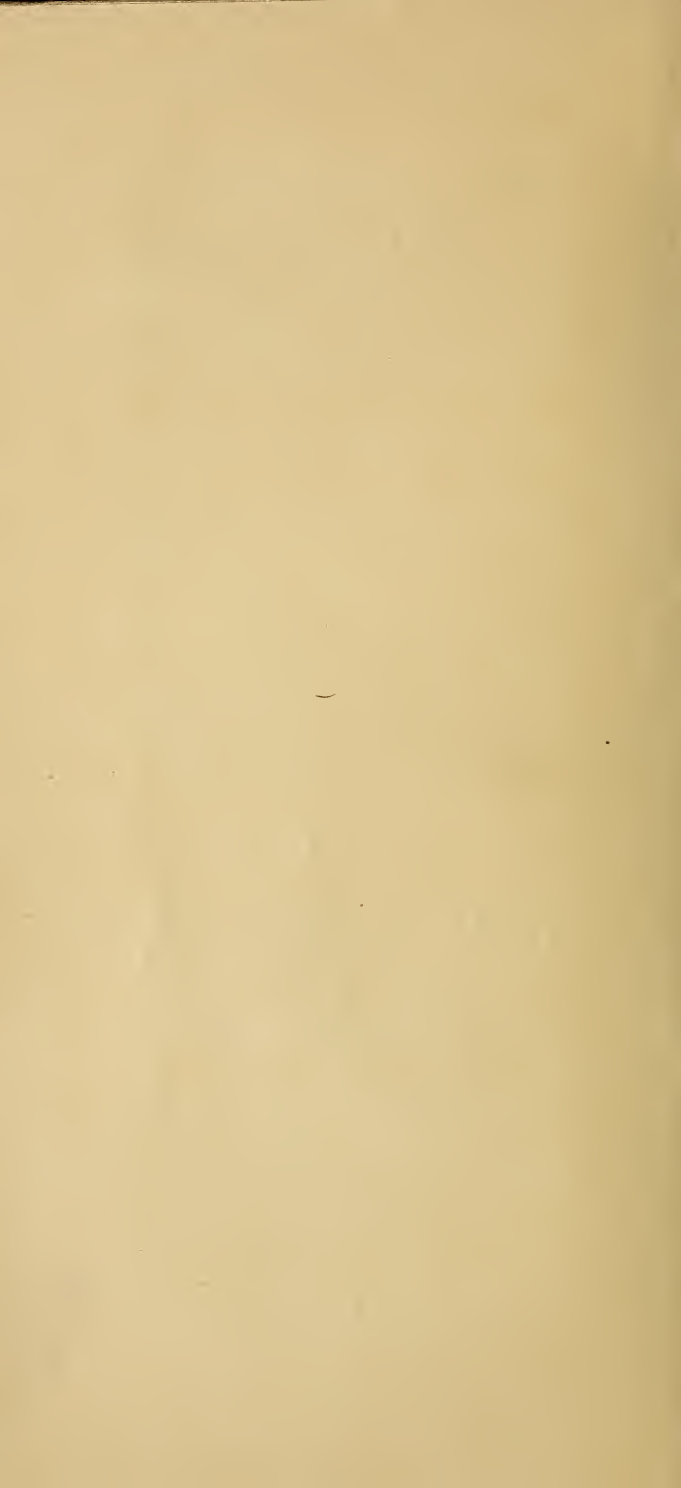
PUT in a glass a tablespoonful of sugar, a small piece of cut lemon peel, and one wine-glass of Catawba wine. Fill the glass with cracked ice, stir well, and decorate the mixture with a sprig of fresh mint and one strawberry.

THE COLONEL'S OWN

STIR one pound of sugar with the yolks of one dozen eggs until white and creamy. Pour over them slowly, beating constantly, one quart of brandy, which cooks the yolks; add one quart of cream, one gill of wine, and the beaten whites of half of the eggs. The other half heap in a foamy mass on top, with grated nutmeg.

● PURITAN ●

MIX two squares of grated chocolate with a cupful of sugar and one of water, and put into a double boiler and cook until it is a thick syrup. Remove from the fire, put in a teaspoonful of vanilla and let it get thoroughly cold. When ready to use put two tablespoonfuls of the chocolate syrup in a glass half full of cracked ice, fill it up with milk and shake vigorously with a metal shaker. Remove and put a tablespoonful of whipped cream on top.



RECEPTION COFFEE

SWEETEN strong, cold, black coffee and set the pitcher in a wine cooler with crushed ice about it. Serve in small glasses, with a tablespoonful of ice-cream on top.

❀ SHERRY FLIP ❀

BEAT one fresh egg up thoroughly with a tablespoonful of sugar; pour on this a wine-glass of sherry and mix again. Fill up the glass with shaved ice and milk, and shake well in a shaker. Strain into a champagne-glass and grate a little nutmeg on top.

❀ SODA COCKTAIL ❀

THREE or four lumps of ice in the bottom of a glass, with one teaspoonful of powdered sugar; put three dashes of Angostura bitters on this and fill up the glass with plain soda. One slice of lemon on top.

❀ TEA PUNCH ❀

PUT a tablespoonful of Ceylon tea in a large pitcher and pour over it a quart of boiling water. Cover with folded napkin and let stand ten minutes. Strain and add one pound of sugar and the juice of six lemons and two oranges. Serve with ice and apollinaris.

1871

1872

🌀 TIGER'S MILK 🌀

TO a quart of milk put in a half-gill each of peach-brandy and apple-jack; sweeten with powdered sugar, and put in two drops each of oil of cloves, cinnamon and orange, and grate a little nutmeg on the top. Beat the white of an egg to a stiff froth, whip it in and serve at once.

🌀 WINE SOUP 🌀

SOAK one-half cupful of pearl tapioca in cold water two hours. Drain and add three cupfuls of boiling water, with a half-teaspoonful of salt and a three-inch piece of cinnamon. Let boil three minutes, then cook in a double boiler until tapioca is transparent; strain and add one pint of claret-wine and half a cupful of powdered sugar. Serve cold in glass with lump of ice.





S U M M E R



BOILED BUTTERMILK

HAVE fresh and very sour buttermilk. Boil it, season with a pinch of salt and thicken with a little Indian meal. Cool and serve with a lump of ice in the glass.

● CAUDLE ●

MIX a tablespoonful of flour with two tablespoonfuls of cold water until it is perfectly smooth; add a teaspoonful of salt and pour over it two cupfuls of boiling water; boil for five minutes and then set away to cool. When ready to use put in a wine-glass of wine to each cupful and an egg beaten to a foam. Ice, and add sugar and nutmeg to taste.

● ELDER WINE ●

POUR four quarts of water upon eight quarts of elderberries and let it stand two days, then boil it for half an hour. Strain and put three pounds of white sugar to every gallon of the juice; add one ounce of cloves, one of cinnamon and two ounces of powdered ginger. Boil it again, dip a piece of toast in home-made yeast, stir in the liquid for a moment and then bottle.



🍷 GINGER BEER 🍷

PUT in a stone jar one ounce of Jamaica ginger, bruised and boiled, one pound of brown sugar, three-quarters of an ounce of cream of tartar, one lemon cut in slices, and one gallon of boiling water. Cover with a cloth, and when cool stir in a third of a pint of good yeast. Let it stand in a warm place twenty-four hours, then strain and bottle. Tie the corks down with wire.

🍷 GOLDEN BUCK 🍷

MAKE a good, stiff, and rather sour lemonade, break into the bottom of a glass an absolutely fresh egg, pour a half-glass of the lemonade on this, and shake vigorously with a metal shaker. Fill the glass with apollinaris and drink immediately.

🍷 GOLDEN FIZZ 🍷

PUT a large lump of ice in a glass pitcher, and pour over it one quart of Paulding's pippin cider. Decorate the top with thin slices of sour apple and fresh mint, and at the last moment pour in a bottle of Club soda.

🍷 HOBSON 🍷

ONE egg to each glass; separate the egg and beat the white to a stiff froth; to the yolk add two tablespoonfuls of

sugar and one gill of ice water; put in a shaker and mix until light and creamy. Put in the beaten white and shake again; add two tablespoonfuls of lemon juice and just a suspicion of the grated rind and a little vanilla. Shake and turn into a glass and heap on top four tablespoonfuls of whipped cream.

❁ INNOCENT ❁

WASH and pick from the stems Concord grapes; put them in a strong flannel jelly-bag, bruise, pound and squeeze them, and hang the bag up to drip. Make a thin syrup of white sugar to sweeten it, and to two-thirds of grape juice add one-third of water. Keep in a cool place, and serve with cracked ice in the glass.

❁ ROOT BEER ❁

TAKE an eighth of a pound each of sarsaparilla root and dry sassafras bark and one and a half ounces of wintergreen, stem and leaf; bruise all together and add a half-ounce of tansy leaves and boil in two and one-half gallons of water until all the strength of the herbs is extracted. Strain into a jar and add one pint of molasses, and when cool one gill of good yeast; after two hours

add two and one-half gallons of lukewarm water. In five or six hours it will be "worked" and then can be bottled and kept tight and cool.



M I X E D



🌀 BARBED WIRE 🌀

PUT three lumps of ice in the bottom of a tall, slender glass, and pour over it a wine-glass of Old Crow bourbon. Fill up the glass with Martinelli sweet cider.

🌀 BELVEDERE 🌀

PUT together one bottle of Blue Ribbon beer and one bottle of Dublin ginger ale. Set the pitcher in a wine cooler packed with ice for a few minutes before serving.

🌀 BOSTON 🌀

PUT a big lump of ice in a pitcher with the thin rind of a lemon. On this pour a pint of Meinhold's champagne and two bottles of ginger ale.

🌀 CHAMPAGNE CUP 🌀

ON a half-cup of loaf sugar, squeeze the juice of five lemons and stir until smooth and the sugar all dissolved. Add one-half pint each of brandy and red curaoa, and one gill of green chartreuse. Pour this over a big lump of ice in a glass pitcher, and at the last moment put in a quart of champagne and a quart of apolinaris.

❀ CIDER CUP ❀

PUT in the bottom of a large glass pitcher a thick layer of finely pounded ice. Mix together one quart of cider, two wine-glasses of sherry and one of brandy. Sweeten to taste and pour over the ice. Add the thinly cut rind of two lemons, one orange sliced, and one-half of a crisp cucumber shaved very thin. Let the ice melt a little, then add a glass of curaçoa and grate a little nutmeg on the top, and serve.

❀ GRACE GNU ❀

ADD a pint of sherry to three pints of beer, and sugar to taste. Stir until sugar is all dissolved, and put in the juice and grated rind of a lemon and a half-dozen little squares of thin toasted whole wheat bread. Put on the ice, and when ready to serve, grate a little nutmeg over the top.

❀ MINT JULEP ❀

PUT one-half teaspoonful of orange bitters in a glass with three tender leaves of the mint. Crush the mint in the bitters and add one sherry-glass of Italian vermouth and one sherry-glass of rye whisky. Fill the glass with fine ice and put on the top a thin slice of orange and a spray of mint frosted in white sugar.

Pack this glass in a larger one containing pounded ice, and serve with a straw in the glass.

❀ MOSELLE CUP ❀

PUT into a bowl a few tender leaves of fresh mint, and crush it with four spoonfuls of sugar. Add a little water to dissolve it, and pour in one quart of Moselle wine and one liqueur-glass of Medford rum. Pour all in a pitcher over a big lump of ice and slice one lime very thin and one orange for the top. Just as it is served, put in one bottle of Club soda.

❀ NECTAR ❀

SLICE an orange very thin, peel and all, removing the seeds. Pour over this a glass of brandy and add a wine-glass each of pineapple and strawberry syrup. Shake well together and pour into tumblers half full of shaved ice, and fill up the tumblers with champagne.

❀ PACIFIC UNION ❀

PUT a lump of ice in a glass and two dashes of gum syrup; on this, two dashes of curaçoa, three of Boker's bitters, a wine-glass of Italian vermouth and one pony of rye whisky. Shake, thoroughly mix, and strain into a glass in which there is a twist of lemon peel.

● STEINWEIN ●

WORK the thin rind of a lemon in a tablespoonful of dry sugar; add three slices each of orange and lemon, a few fresh berries and a few slices of fresh crisp cucumber; put in a glass pitcher with ice and pour over it one small glass of maraschino, one wine-glass of sherry, one quart of hock and one bottle of soda. Scatter fresh mint on the top.

TWENTIETH CENTURY

HAVE the glass thoroughly chilled and put in a little cracked ice; on this put one teaspoonful each of sugar syrup and orange bitters, five teaspoonfuls of Old Tom gin, and five drops of noyau. Stir with a spoon and lastly squeeze in a drop of oil from the lemon peel.

● VELVET ●

PUT into a pitcher with three big lumps of ice, one pint of claret and one pint of champagne. Stir and serve in claret-glasses.



H O T



❁ À LA Russe ❁

POUR fresh boiling water on English breakfast tea, and let it steep for five minutes. Serve immediately, and put in the bottom of each cup one lump of sugar, one teaspoonful of Jamaica rum, a thin slice of lemon, and pour the tea over.

❁ ALE FLIP ❁

MELT one tablespoonful of butter with one of sugar, and add a little mace and one pounded clove. Put in three pints of ale and let it boil. Separate two eggs, beating the yolks light; add this and the white of one, beaten stiff, and whip all together until frothy. Serve immediately.

❁ APPLE TODDY ❁

THE proportion for a single glass is one finger of the pulp of a hot baked apple put in the bottom of the tumbler; on this pour two fingers of apple-jack, two fingers of boiling water, a tablespoonful of sugar, and a grate of nutmeg on top.

❁ BEEF TEA ❁

POUR a tumblerful of cold water over a pound of lean Hamburg steak, and let it stand covered for an hour. Then

put it in a saucepan, cover closely, and let it slowly come to a boil and steep ten minutes. Strain, season and serve very hot.

🍷 BISHOP 🍷

WIPE and polish one large lemon and one firm, solid orange, and stick them all over with cloves and cinnamon in the rinds. Set them in a shallow pan with a little water, sugar, cinnamon, cloves, allspice and mace, and roast them a long time in a slow oven. Boil a bottle of Zinfandel, sweeten, and add the juice of half a lemon; put the roasted fruit and spice in it. Grate a little nutmeg over the top and serve piping hot.

🍷 BLACK COFFEE 🍷

PUT three tablespoonfuls of coffee, ground very fine, in the strainer of a French coffee-pot, and pour through the top a pint of boiling water. Draw off the filtered coffee from the under part and pour it again over the coffee. Do this three times, and the third let it stand a moment until it reaches boiling point, and use at once.

🍷 BOUILLON 🍷

FOR four quarts of cleared, cold beef stock, add a three-pound fowl dressed as for boiling, and about a pound of veal bones.

Boil, cool and clarify by allowing the white and shell of one egg to each quart. Mix the white of the egg with a tablespoonful of cold water and put in the stock. Heat gradually, stirring occasionally to prevent the egg sticking to the bottom. Allow it to boil gently until perfectly clear under the egg, which will form a thick scum on the top, and then pour into a folded towel laid over an earthen bowl, and let it run through without moving or squeezing it. When ready to serve, heat and season.

BREAKFAST COFFEE

USE three-quarters of a cup of ground coffee, Java and Mocha mixed, and put on it half an egg, white, yolk and shell mixed; pour over it one pint of cold water and stir all together thoroughly. Put on the fire, and as soon as it boils add one pint of boiling water, and let it boil for five minutes, stirring it down from the edge and top. Set it on the back of the range and put in a teaspoonful of cold water to settle, and it is ready to use.

● CHOCOLATE ●

MIX one-half a teaspoonful of corn-starch, two tablespoonfuls of sugar and a few grains of salt in a granite saucepan; add two tablespoonfuls of

water and two squares of chocolate, broken or grated; stir over the fire until the chocolate is melted and smooth. Add gradually one cupful of boiling water and when ready to serve add three cupfuls of scalded milk and a dash of cinnamon. Serve in chocolate cups with whipped cream.

🍷 CRANFORD 🍷

TO one bottle of red French wine allow two tablespoonfuls of sugar, the thin rind of a lemon and six cloves; make it hot without allowing it to boil, and strain into glasses.

🍷 EGG FLIP 🍷

BEAT the yolks of four eggs to a cream with four tablespoonfuls of brown sugar, and the whites to a stiff froth. Heat a quart of freshly drawn ale and pour it upon the yolks, stirring constantly; then quickly whip in the beaten whites until it is smooth, and serve hot.

🍷 GLORIA 🍷

SERVE with the black coffee after dinner a *demi-tasse*, or small glass of brandy. Make the coffee very sweet and pour a teaspoonful of brandy on the surface and light it. When the brandy is nearly burned away blow the flame out and drink hot.

🍷 HOT EGG-NOG 🍷

BEAT the yolks of ten eggs to a cream; add one pound of sugar and blend thoroughly, beating until very light; pour over one quart of boiling milk, stirring well, then add the whites of the eggs which have been beaten to a stiff froth and one pint of the best French cognac. Grate over the top nutmeg and serve hot.

🍷 HOT PINT 🍷

MIX two tablespoonfuls of ale with one well-beaten egg, grate a little nutmeg on top and pour over it a gill of whisky. Sweeten and stir in it two pints of boiling hot ale. Whip, or pour from a height to make frothy, and serve hot.

🍷 MORPHEUS 🍷

BOIL one tablespoonful of ground oatmeal in one-half pint water; when cooked, add a tablespoonful of honey and one of cream; boil up again and add a glass of whisky. Strain and serve hot.

🍷 MULLED WINE 🍷

PUT a quart of Cabernet over the fire to heat; meantime, beat six eggs with six tablespoonfuls of sugar and add a little

allspice and nutmeg. When the wine is hot, but not boiling, pour it over the eggs, beating constantly so it will not cook or curdle the egg. Serve hot.

🍷 NEW BABY 🍷

TO one pint of thin oatmeal gruel, add the beaten yolk of an egg, four teaspoonfuls of sugar and the grated rind of a lemon. Heat and stir on the fire and add a glass of either sherry or port and a little nutmeg. Serve hot.

🍷 NIGHTCAP 🍷

BEAT the yolk of an egg with a gill of rum and one-half teaspoonful of allspice. Melt a tablespoonful of sugar in a cup of boiling water and whip this in. Strain into a hot glass, put the beaten white on top, and dust with nutmeg.

🍷 NOEL 🍷

THIS is prepared two or three weeks before using. Bake a dozen large, tart apples without peeling. Pour enough hot water in a pound of sugar to dissolve it; add two grated nutmegs, two large tablespoonfuls each of cloves and allspice and a pinch of mace. Add this to the apples and put in a deep earthen dish, and

over them pour one-half gallon of apple brandy and one-half pint each of peach brandy, good rum and Madeira wine. Serve steaming hot when the Yule log burns low.

🍷 OXFORD BETTY 🍷

MELT two cupfuls of sugar in a pint of water; add a pinch each of cloves, cinnamon, ginger and nutmeg. When boiling put in one-half pint of brandy and one quart of good ale. Serve in glasses boiling hot.

🍷 PINTO 🍷

TAKE the thin rind of a lemon and rub it with one-half pound of sugar; pour over it one pint of water and boil. Steep a cup of fresh gunpowder tea and pour into the syrup with a teaspoonful of powdered cinnamon, the juice of four lemons and a little nutmeg. Boil and strain and return to the fire and put in it one pint of white wine and a gill each of brandy, rum and whisky. Serve boiling hot in Tom and Jerry glasses.

🍷 POSSET 🍷

CUT a little thin rind from a lemon and put it in one and a half pints of milk and heat to boiling. Squeeze and strain the juice of three lemons, add three

tablespoonfuls of sugar and stir until sugar is dissolved; then add a spoonful of brandy and a little nutmeg, and some blanched almonds chopped fine. Put with the hot milk, froth with an egg-beater and serve hot.

❁ RALEIGH ❁

MIX one-half pint of sherry with one-half pint of ale and add a pint of hot milk and a pint of hot cream. Sweeten it and let it stand on the back of the stove for an hour. Just before serving add the beaten yolks of two eggs and a grate of nutmeg. Whip all together with an egg-beater until frothy and serve hot.

❁ ROYAL NIBS ❁

BOIL one-half cupful of broken cocoa with two quarts of water for two hours in a double boiler, which should reduce it one-half. Heat a pint of rich milk and add to it. Strain, sweeten and serve with whipped cream on top.

❁ SEALSKIN ❁

PUT in a bowl three roasted apples sliced and three pieces of toast. Heat a pint of good ale and sweeten; add a pinch of cloves, a little lemon peel, a grate of nutmeg and a little ginger. Pour hot over the apples and toast, and serve hot.

TOM AND JERRY

BEAT together four eggs and six large tablespoonfuls of powdered sugar until creamy and frothy. Pour over it six wine-glasses of St. Croix rum, beating continually, and lastly one pint of boiling water. Whip up with the egg-beater and serve boiling hot with grated nutmeg on top. Put glasses in a pan of hot water and take out as needed.

TOMATO BOUILLON

MIX one can of tomatoes with one and one-half quarts of clear bouillon, one tablespoonful of chopped onion, one bay leaf, six cloves, one teaspoonful celery seed, and one-half teaspoonful pepper corns. Boil twenty minutes, strain, cool and clear. Reheat and serve boiling hot in bouillon cups with small croûtons.

❀ VICTORIA ❀

STICK a lemon with cloves and cinnamon sticks, and roast.

Remove from the oven to the top of the range and add one-half cup of water and a pinch of mace and allspice. Stir on the fire and put in six lumps of sugar, one lemon cut in slices, four spoonfuls of melted calf's-foot jelly and one quart of sherry. Serve hot, and just before serving grate a little nutmeg over the top.

❀ VIENNA ❀

SCALD three cupfuls of milk. Melt two squares of chocolate in a double boiler, add four tablespoonfuls of sugar and a pinch of salt. When smooth, add the scalded milk and one cupful of clear black coffee; boil for a moment and serve with whipped cream flavored with a little vanilla.

❀ WASSAIL ❀

CORE and roast six apples. Mix a pint of ale with one-half pound of brown sugar, and put in one-half ounce each of ginger, nutmeg and cinnamon. Heat it, stirring constantly, but do not boil. Add two more pints of ale and one-half pint of Malaga and a little lemon peel. Put the roasted apples in last and serve hot with an apple in each cup.

❀ WHEY ❀

PUT sweet milk on the fire and as soon as it boils add enough white wine to curdle it. Boil up again, when the curds will settle to the bottom. Strain, sweeten to taste and serve hot.

WHISKY PUNCH

CUT a small ring of lemon rind very thin and rub it with a heaping tablespoonful of sugar to extract the oil. Dis-

solve the sugar with a wine-glass of hot water, stirring and rubbing against the glass until it is a smooth syrup; add a wine-glass of whisky and a little lemon juice and fill the glass with boiling water.



SHERBETS



☪ BEAUFORT ☪

MAKE a pint of very thin syrup, and when cold, put in it a bunch of fresh-gathered balm, the same of borage, six leaves of lemon verbena, and a half of a cucumber sliced thin. Let these steep in the syrup for two hours. Mix in a freezer embedded in ice two bottles of Sauterne, half a gill of curaçoa, the juice of four oranges, half a pint of pineapple syrup, and a quart bottle of German seltzer water. Strain the syrup over this and freeze to a point which will just admit of being poured into glasses.

☪ DIXIE CIDER ☪

PARE a large, ripe pineapple, remove the eyes and chop very fine. Put it, with all the juice, in an earthen jar with one pound of sugar and four quarts of cold water and whip up with an egg-beater for five minutes. Put it by the stove for two or three days, until it begins to ferment. Cool and add a freshly pared and grated pineapple, a little more sugar, and serve half-frozen in punch-glasses.

☪ FRAPPÉ ☪

MAKE a syrup of two and one-half cupfuls of sugar, one cupful of water, and one whole lemon cut up; cook

until thick and then put into a bowl and add the juice of five lemons, one pint of stewed apples mashed fine and a pint of water; put into a freezer, and when half-frozen stir in the beaten whites of three eggs, a teacupful of maraschino cherries and a cupful of rum.

❀ GELÉ ❀

SWEETEN strong, black coffee with a sugar syrup and put in a freezer, turning to the right and the left and scraping down the sides as they become frozen. Serve in small glasses just when the coffee resembles a numerous constellation of small crystals.

❀ GRANITI ❀

PEELE and pound six ripe bananas, mix this pulp with four ounces of sugar, the juice of two lemons, one pint of water, a wine-glass each of rum and maraschino syrup. Serve at freezing point.

❀ MALMESBURY ❀

BOIL ten ripe peaches, sliced without peeling, in half a pint of water. When soft rub through a sieve and add a pint of syrup, the juice of a lemon and three drops of essence of kernels. When cold add a bottle of dry champagne, the juice of four oranges and a few drops of essence

of vanilla. Work the punch in a freezer imbedded in ice, and add the whites of three eggs whipped and flavored.

PUNCH ROMAINE

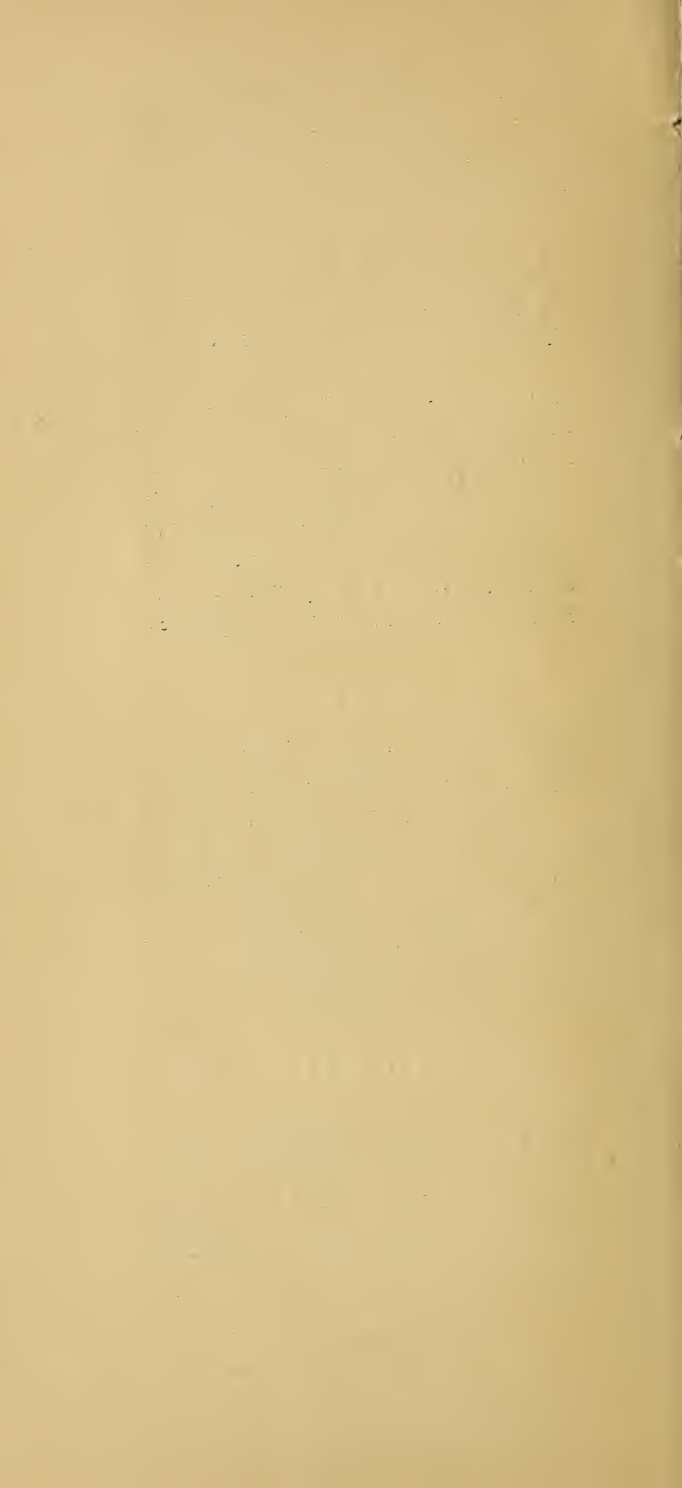
MIX a pound of powdered sugar with the juice of half a dozen lemons and the thin yellow rind and juice of one orange, and stir until the sugar is all dissolved. Strain and put in the whites of six eggs, whipped to a stiff froth; freeze, and then quickly stir into it one bottle each of champagne and Jamaica rum, and serve at once in punch-glasses.

❀ QUEEN ❀

FAVOR a pint of thin cream with the grated rind and juice of a lemon; add a half-cupful of sugar and a wine-glass of King Edward sherry. Whip the whites of three eggs to a froth and stir in briskly with an egg-beater. Put in a freezer and almost freeze. Serve in punch-glasses.

❀ TURKISH ❀

MAKE a syrup of one and one-half cupfuls of sugar and one cupful of water. When cool add a pint of strong, clear veal stock and one cupful of lemon juice. Put in the ice and serve half-frozen in small glasses.



PUNCHES



🍷 CALIFORNIA 🍷

REMOVE skin and eyes from one pineapple, cut in half-inch slices, and slices into cubes, discarding the core. Peel and remove the bitter white skin carefully from three grapefruits and cut them in chunks. Cut in two and remove the seeds from a pound of white grapes; mix the fruit together. Put a cupful of rum and a cupful of sugar on the fire and let them come to the boiling point, then pour them over the fruit and let stand until cold. When ready to use put over ice and add one quart of Graves' sauterne and a bottle of Delatour soda, and lastly six thin slices of cucumber.

🍷 CLARET CUP 🍷

MIX thoroughly the juice and part of the grated rind of one lemon, one wine-glass of sherry, one wine-glass of cognac and one bottle of Bordeaux claret. Pour it over the ice in a pitcher and add one bottle of soda-water. Decorate the top with sprigs of lemon verbena and a little grated nutmeg. When serving put a little cracked ice in each glass.

CRESTA BLANCA

RUB the thin rind of a lemon with a half-tablespoonful of dry sugar; add three slices each of orange and lemon, one

slice of cucumber peel, and a few berries. Mix one small glass each of brandy, maraschino and white curaoa, and one wine-glass of sherry, and put all together with a big lump of ice; add one quart of champagne and one bottle of soda. Ornament with fresh mint.

❀ DOUX ❀

MIX three cupfuls of sugar with two quarts of water and stir until sugar is dissolved; add the juice of three lemons, two oranges sliced, half a pineapple peeled and sliced, four tablespoonfuls of curaoa and one gill of raspberry syrup. Mix and put in punch-bowl with big cube of ice, and add half a pint of Jamaica rum and one and a half pints of brandy. Scatter maraschino cherries over the top.

❀ HEBE CUP ❀

PEEL and slice one crisp cold cucumber; add the thin rind of a lemon and three tablespoonfuls of sugar; mix well and pour over it three tablespoonfuls of brandy and six of sherry; set on the ice for an hour. Just before serving add a pint bottle of claret and a bottle of Vichy.

KING EDWARD

POUR a pint of boiling water over the grated rind, juice and pulp of two lemons and two oranges; add a cupful of sugar

and stir until dissolved. Make a pint of fresh, strong green tea, let it steep for three minutes and add hot. Stir all until cold. Strain and add one cupful of pineapple syrup, one pint of brandy, one large glass of maraschino and five tablespoonfuls of rum. Put on the ice, and just before serving add a pint of champagne.

❀ L'AMOUR ❀

POUR a pint of boiling water over four teaspoonfuls of Oolong tea and let it steep five minutes; strain, and when cold add the juice of two oranges and two lemons, one pint of brandy, two sherry-glasses of green chartreuse and one quart of Jamaica rum. Sweeten to taste, and pour over a big square of ice in the punch-bowl, and cut thin slices of lime for the top. Lastly, put in one quart of champagne.

❀ MADELEINE ❀

PUT half a cupful of raisins in one quart of cold water and slowly bring to a boil. Boil twenty minutes, strain and add two cupfuls of sugar, a piece of stick cinnamon, and a few shavings of lemon rind and boil five minutes. Take from the fire and add one and a half cupfuls of orange juice and half a cupful of lemon juice; strain and put on ice. When ready to serve put in one pint of ice cold claret.

REINE

MAKE a syrup of a pound of sugar and a pint of water and pour this boiling hot over the grated rind of three lemons, two oranges, a half-dozen cloves, and a stick of cinnamon. Let this stand on the back of the range for several hours, and then strain and put on the ice. When ice cold put in the juice of ten lemons, a teaspoonful of vanilla and a pint of rum. Strain again over a big cube of ice in the punch-bowl.

SAUTERNE CUP

PEEL the thin rind from half an orange and half a lemon and put it in a half-cupful of sugar and work well; pour over it two tablespoonfuls of orange curaçoa, cover and let stand for two hours. Then add a pint of sauterne, strain and put on the ice. Just before serving put a big lump of ice in the punch-bowl, a few slices of orange, twelve nice, big strawberries and a few mint leaves, and pour over it the punch. The last thing put in one quart of soda or Shasta water.

STUDIO

MAKE two quarts of stiff lemonade, and to this add one quart each of Cabernet and angelica; add one tumblerful

of cognac and one wine-glassful of maraschino syrup. Pour over ice and float conserve cherries and cubes of pineapple on top.

❁ TUXEDO ❁

CRUSH fresh peaches and ripe red raspberries together to make one pint and squeeze over them the juice of three lemons; add a little sugar to this and pour over it half a pint of brandy. Mix and let stand for a while and then strain and add two and one-half pints of claret and three scant glasses of curaçoa. Scatter maraschino cherries over the top, and when ready to use put in one and a half quarts of champagne and one pint of apollinaris.

❁ VENITIENNE ❁

MIX well together one quart of Jamaica rum, half a pint of peach brandy, half a pint of water, the skins of three lemons, one lemon seeded and sliced and five peaches, stones and all. Make four days before it is wanted and put in a bowl and cover tightly; three-quarters of an hour before serving strain and pour into the punch-bowl over a big piece of ice.



CORDIALS



🌀 BLACKBERRY 🌀

HEAT the berries and strain through a flannel jelly-bag.

To three pints of juice use one pound of sugar, and boil one-half hour with a bag of whole spices. Skim until clear, and to this thick syrup add two-thirds as much Naglee brandy. Bottle for use.

🌀 CHERRY 🌀

BRUISE ripe morello cherries, strain and sweeten to taste.

Boil until perfectly clear, skimming frequently. Put a gill of brandy to every quart bottle and seal tightly. Keep in a cool, dark cellar.

🌀 CURAÇOA 🌀

PEEL and chop the rind of six oranges; cover for three days with two quarts of French brandy. Strain and add two pounds of sugar. Stir until sugar is all dissolved, and put in small bottles, sealing tightly. It improves with age.

IRISH CORDIAL

PEEL a thin yellow rind from an orange and rub it well with a half-cupful of sugar; add a pound of stemmed raisins, and pound thoroughly. Remove



the rind and add one-fourth ounce each of cloves and cardamom seeds and one-half of a nutmeg grated. Put in a jar and add one-half gallon of brandy, one-half pound of rock-candy and a tablespoonful of caramel to color. Shake every day, and in three weeks strain and bottle.

RASPBERRY SHRUB

PUT three quarts of ripe red raspberries in an earthen bowl and pour over them one quart of imported wine vinegar. Let them stand twenty-four hours. Strain, and to each pint of juice add one pound of white sugar. Boil a half-hour and skim clear. When cool, add a wine-glass of cognac, and bottle.

UNFERMENTED GRAPE JUICE

PICK over the grapes, rejecting all unsound ones. Put in a porcelain-lined kettle and almost cover with cold water; heat slowly, mashing, and cook until all the juice is out. Drain in a jelly-bag and measure the liquid, adding one-third of a cupful of granulated sugar for each quart. Boil for four minutes, bottle and seal.



F R U I T



● APPLE CUP ●

CUT six tart apples in quarters and remove the cores; put them in a porcelain kettle with one cupful of raisins, two bay leaves, one-quarter of a stick of cinnamon and the grated yellow rind of four lemons. Pour over them three quarts of cold water, cover and cook slowly for three-quarters of an hour. Strain twice to have perfectly clear, and when cold add the juice of the lemons. Serve with shaved ice in the bottom of each glass.

● CANTON ●

CHOP one-half pound of Canton ginger and pour over it one quart of water and one cupful of sugar. Boil twenty minutes. Take from the fire and add one-half cupful each of orange and lemon juice, strain and set on the ice. When ready to serve fill each glass half full of shaved ice and pour the punch on top.

CURRENT WATER

BRUISE a pint of fresh raspberries with a quart of currants picked from the stems; pour over them two quarts of water and one-half pound of sugar. Put on a slow fire and heat gradually. When it comes to a boil, remove and strain through a flannel jelly-bag. Serve with a lump of ice in the glass, and a straw.

CURRENT WINE

BOIL two and one-half gallons of water with four and one-half pounds of white sugar for half an hour, skimming clear. Have one-half of a gallon of currants picked from the stems, but not bruised; pour the boiling syrup over them and when cold put in a gill of yeast. After two days put in one-quarter of an ounce of isinglass well dissolved, and strain. In a month bottle with a lump of double refined sugar in each bottle.

● NORMAL ●

BOIL one pint of sugar with one quart of water, the juice of two lemons and the grated rind of three oranges for five minutes and then set away to cool. Put a big square of ice in the punch-bowl; slice three oranges in this very thin, peel and all, and add the juice of nine more and one pineapple peeled, seeded and cut very thin. Over this pour the syrup and scatter over the top fresh strawberries.

PINEAPPLE LEMONADE

PARE a large, fresh pineapple, take out the eyes, grate into a bowl and squeeze over it the juice of three lemons. Boil a pound of sugar in a pint of water, removing all scum as it rises; pour

this syrup over the fruit and let stand for a couple of hours. When ready to use put a big cube of ice in the punch-bowl, strain the mixture over it and add a quart of Shasta water.

❁ RHUBARB ❁

BOIL a pound of rhubarb in a quart of water for fifteen minutes. Take the peel of half a lemon cut very thin and work it in one-half of a cupful of dry sugar to extract the oil. Strain the hot rhubarb juice on this and cover tightly in an earthen jar for three hours. When ready to use remove the lemon peel, put in a freezer and stir until it resembles snowy water, but will admit of being poured into glasses.

❁ SHASTA SOUR ❁

RUB a little shaving of lemon rind through a half-cup of dry sugar, and then dissolve the sugar with a little water. Add the juice of three lemons and put in a glass pitcher with a big lump of ice. Cut a lemon in thin slices for the top and pour over an ice cold bottle of Shasta water.

❁ SIXTEEN ❁

GRATE the yellow rind from six lemons and one orange into two cupfuls of sugar, and pour over it one pint of water.

Stir until the sugar is all dissolved, boil ten minutes and strain. While hot add one-half tumbler each of currant, raspberry, and blackberry jelly. When cool, add one-half pint each of grated pineapple and preserved strawberries, and one-quarter of a pound of conserved cherries. Cover and set aside overnight. At serving time, turn the mixture over a quart of shaved ice in the punch-bowl and add the juice of the lemons and orange, one-half pint of grape juice, one bottle each of ginger ale and sarsaparilla, and two quarts of apollinaris.

● SPANISH ●

SCALD six ounces of Jordan almonds and one ounce of bitter almonds. Remove the skins and soak the almonds in cold water for several hours; then pound them into a pulp with two tablespoonfuls of orange-flower water. Add two cupfuls of powdered sugar, one pint of grape juice and three pints of water. Strain and serve with ice.



INDEX

	PAGE
À la Russe	31
Ale Flip	31
Apple Cup	81
Apple Toddy	31
Barbed Wire	21
Beaufort Punch	55
Beef Tea	31
Belvedere	21
Bishop	33
Blackberry Cordial	75
Black Coffee	33
Boiled Buttermilk	11
Boston	21
Bouillon	33
Breakfast Coffee	35
California Punch	63
Canton Punch	81
Caudle	11
Champagne Cup	21
Cherry Cordial	75
Chocolate	35
Cider Cup	23
Claret Cup	63
Cobbler	3
Colonel's Own, The	3
Cranford	37
Cresta Blanca	63
Curaçoa	75
Currant Water	81
Currant Wine	83
Dixie Cider	55
Doux	65
Egg Flip	37
Elder Wine	11
Frappé	55
Gelé	57
Ginger Beer	13

	PAGE
Gloria	37
Golden Buck	13
Golden Fizz	13
Grace Gnu	23
Graniti	57
Hebe Cup	65
Hobson	13
Hot Egg-Nog	39
Hot Pint	39
Innocent	15
Irish Cordial	75
King Edward	65
L'Amour	67
Madeleine	67
Malmesbury	57
Mint Julep	23
Morpheus	39
Moselle Cup	25
Mulled Wine	39
Nectar	25
New Baby	41
Nightcap	41
Noel	41
Normal	83
Oxford Betty	43
Pacific Union	25
Pineapple Lemonade	83
Pinto	43
Posset	43
Punch Romaine	59
Puritan	3
Queen	59
Raleigh	45
Raspberry Shrub	77
Reception Coffee	5
Reine	69
Rhubarb Sherbét	85
Root Beer	15
Royal Nibs	45

	PAGE
Sauterne Cup	69
Sealskin	45
Shasta Sour	85
Sherry Flip	5
Sixteen	85
Soda Cocktail	5
Spanish	87
Steinwein	27
Studio Punch	69
Tea Punch	5
Tiger's Milk	7
Tom and Jerry	47
Tomato Bouillon	47
Turkish	59
Tuxedo	71
Twentieth Century	27
Unfermented Grape Juice	77
Velvet	27
Venitienne	71
Victoria	47
Vienna	49
Wassail	49
Whey	49
Whiskey Punch	49
Wine Soup	7



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